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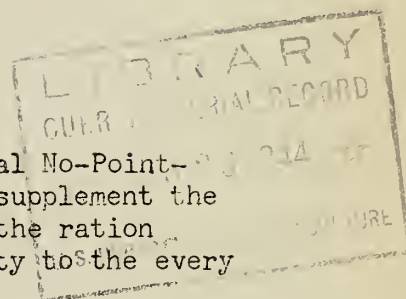
Institutional Feeding Managers Stewards-Chefs-Cooks

ATTENTION PLEASE!

April 24, 1944

NEWS AND VIEWS:

Are your menus tying in with the National No-Point-Low-Point Campaign? Seasonal fresh vegetables supplement the no-point list and help a great deal to stretch the ration points. These vegetables bring color and variety to the every day meal service.



For the Western Region carrots and beets are in good supply. They make attractive servings of salads, soup and many vegetable dishes -- hearty vegetables which will stand up during the length of time held on the steam table for serving. Others on the available list are Asparagus, New Turnips, Large Potatoes and Lettuce.

California Industrial Caterers and Restaurateurs -- NEWS FOR YOU -- the meat points on LAMB have been lowered in the State for a certain period of time. The wise manager will take advantage of this and serve lamb as a meat dish whenever possible.

Lack of feed -- lack of market -- brings the reduction of points on Spring Lamb. Institutions, Industrial Feeders and Restaurants are quantity users and by cooperating can do their share in helping to create a market which will assist in the development of a demand for the early lambs. This demand is a measure to prevent a large loss of animals which should be saved for food. USE THE AVAILABLE FOODS -- AVOID WASTE.

REMEMBER!

Egg Production is at its peak and will be
at least through May 15th!

(over)

No-Point-Low-Point Menu Suggestion using available fresh vegetables that are in good supply.

CARROT LOAF

		<u>S e r v i n g s</u>	
	20	50	100
Carrots, Large	10	25	50
Boiled Ham, Ground	1-1/2 C.	3-3/4 C.	7-1/2 C.
Rice, Cooked	3 C.	7-1/2 C.	15 C.
Whole Milk	3/4 C.	2 C.	3-3/4 C.
Salt	3 tsps.	7-1/2 tsp.	15 tsp.
Margarine	3 Tbsp.	7-1/2 Tbsp.	15 Tbsp.
Eggs	6	15	30
Bread Crumbs	1 C.	2-1/2 C.	5 C.
Pepper	To Taste	To Taste	To Taste
Worcestershire Sauce	To Taste	To Taste	To Taste

Clean Carrots. Cook until tender. Mash and combine with rest of ingredients. Season. Form in loaves, top with bread crumbs, bake in greased pans 350° - 30 -45 minutes.

BEET SAUCE

Serve with Fish

		<u>S e r v i n g s</u>	
	20	50	100
*Sauce	3 C.	1-1/2 Qts.	3 Qts.
Vinegar	7 Tbsp.	1 C.	2-1/3 C.
Brown Sugar	7 Tbsp.	1 C.	2-1/3 C.
Cooked Beets, minced	1-1/4 C.	3 C.	6-1/4 C.
Grated Horseradish	2-1/2 T.	3-1/2 Tbsp.	7 Tbsp.

Add vinegar and sugar as soon as other sauce is blended. Add beets and horseradish just before serving. Serve hot.

*Sauce is clear sauce of margarine, flour seasoning and water.